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MONVILLE
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BANQUET MENU 2025

LIFESTYLE

Preferred

HOTELS & RESORTS

Table of content

Breakfast buffet	2
The Breaks	4
À la carte option	7
For Lunch	8
Dinner	11
Stations	16
Drinks Menu	18



Breakfast Buffet

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Breakfast buffet – MINIMUM 8 PERS.

All our breakfasts include fruit juices, regular coffee, and tea.

The Local Continental | 26\$ /PERS.

Arhoma breads, muffins, butter and jam | Maison Chabot Chocolate croissants and croissants | Greek yogurt, granola and dried fruits | Seasonal sliced fresh fruit platter

The Montrealer | 30\$ /PERS.

Saint-Viateur bagels served with cream cheese, butter and jams | Smoked salmon | Quebec cheese platter (2 varieties) | Seasonal fruit salad

The Healthy Breakfast | 30\$ /PERS.

Avocado toast | Smoked salmon | Omelet with seasonal ingredients | Vanilla yogurt and cereals | Oatmeal with assorted dried fruits | Sliced fresh fruit platter

The American | 36\$ /PERS.

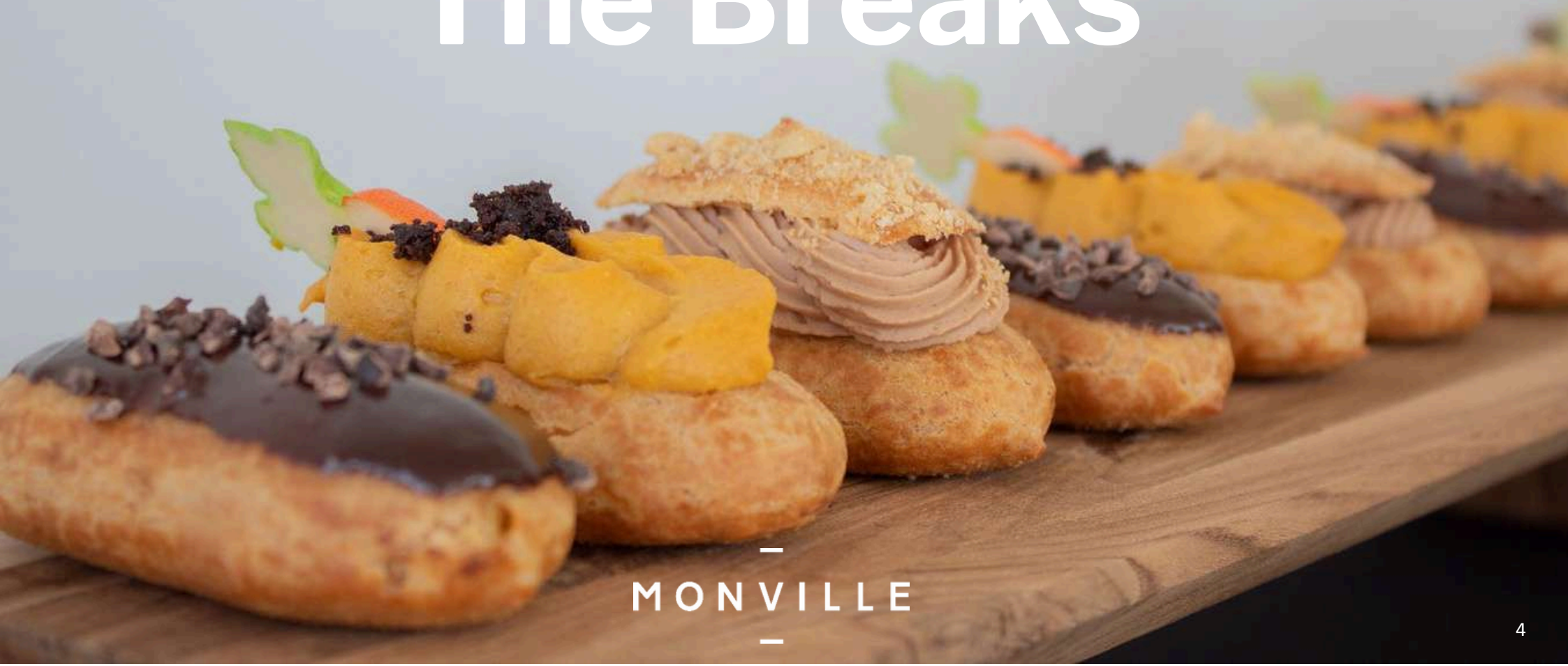
Scrambled Quebec eggs | Bacon, herbs chipolata and breakfast potatoes | Pancakes with maple syrup | Maison Chabot assorted croissants | Arhoma breads and jams | Seasonal fruits salad

 Vegetarian

THESE RATES DON'T INCLUDE TAXES (TPS 5% AND TVQ 9.975%) AND SERVICE CHARGES (20%)



The Breaks



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The Breaks – MINIMUM 8 PERS.

All our breaks include regular coffee, tea and fruit juices.



Viennoise Break | 18\$ /PERS.

Assorted croissants | Arohma breads, butter and jams | Selection of seasonal whole fruits



Energizing Break | 20\$ /PERS.

Greek yogurt station with granola, dried fruit and seeds | Granola bars | Sliced fresh fruit platter



Healthy Break | 22\$ /PERS.

Healthy smoothies (2 varieties) | Vegetable platter with dips | Fresh fruit platter | Trail mix nuts and dried fruits



Mediterranean Break | 21\$ /PERS.

Pita bread | 3 sauces: Tzatziki, Babaganoush and Hummus | Mixed olives, marinated feta, Lebanese cucumber and cherry tomato

Terroir Break | 28\$ /PERS.

Quebec cheese platter with fruit jam, dried fruits, and nuts | Charcuterie platter | Croutons and crackers

Nespresso Break

Per capsule – 4.50\$

Half-day open beverage – 8\$ per person









Full day open beverage – 15\$ per person

Vegetarian Vegan Vegan on request Gluten-Free Gluten-Free on request









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À la carte option – MINIMUM 5 PERS.

 Quebec scrambled eggs	5\$ / PERS.
 Local sausage, bacon or ham	7\$ / PERS.
 Granola bars	6\$ / PERS.
 Whole fruit basket	5\$ / PERS.
  Sliced fresh fruit platter	9\$ / PERS.
  Fresh homemade smoothies (2 varieties)	7\$ / PERS.

À la carte option

 Quebec cheese plate, fruits and nuts	18\$ / PERS.
Charcuterie platter	18\$ / PERS.
 Vegetable and dips	8\$ / PERS.
 Chips	4\$ / BAG
 Bagel	40\$ / PER TEN
 Muffin (2 varieties)	40\$ / PER TEN
 Scones	40\$ / THE PER TEN
 2 Mini Croissant or 2 mini Chocolate croissant	8\$
 Cookie of the day	4\$ / EACH
Individual yogurt	4.5\$ / EACH
Water bottles and soft drinks	4.5\$ / EACH
Coffee and tea station	45\$ / STATION (10 PERS.)

 Vegetarian
  Vegan
  Vegan on request
  Gluten-Free
  Gluten-Free on request

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For Lunch



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For Lunch – EXPRESS LUNCH











1 soup | 1 salad | 2 sandwiches or 2 pizzas | dessert | 45\$ /PERS. | Only served at lunchtime

STARTERS

SOUP (1 CHOICE FOR THE GROUP)



- Carrot soup, orange and ginger
- Tomato cream with basil pesto
- Maple parsnip cream
- Leek soup with potatoes and smoked yogourt





SALAD (1 CHOICE FOR THE GROUP)

-   • Quinoa salad, sweet potato, bell pepper, pumpkin seed
-   • Pesto pasta salad, bocconcini and tomatoes
-   • Potato salad, grain mustard, corn and green onions
-   • Mixed green salad with vinaigrette
-   • Maroccan style carrot salad, grapes, parsil, lemon and spice dressing

SANDWICHES (2 CHOICES FOR THE GROUP)




OR HOMEMADE PIZZAS (2 CHOICES FOR THE GROUP)

- Turkey, guacamole, tomatoes and lettuce, Swiss cheese
- Prosciutto, mozzarella, basil pesto and arugula
- Smoked meat, mustard, pickles and coleslaw
- Mayo tuna, olives, tomatoes and eggs
- Roasted chicken, Cesar sauce, lettuce, bacon, parmesan
- Braised beef, roasted pepper, zucchini, dijon mayo
- BBQ pulled pork, red cabbage coleslaw, spinach
- Grilled asparagus wrap, mushrooms and arugula
-  • Goat cheese, grilles vegetables and spinach
-  • Marinated tofu, seasonal vegetables, salad and hummus

- Meat pizza (beef, sausage or chicken)
- Bocconcini, prosciutto, basil
-   • Mushrooms, peppers, olives, tomatoes, mozzarella
-   • Grilled vegetables, goat cheese, spinach

DESSERTS

Assorted homemade cookies and dessert from our pastry chef | Regular coffee and tea

 Vegetarian  Vegan  Vegan on request  Gluten-Free  Gluten-Free on request

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For Lunch – HOT BUFFET – MINIMUM 10 PERS.





2 Starters | 2 Main courses | 2 Side | Dessert | 60\$ /PERS

Our hot buffet includes soup, bread, coffee and tea.

STARTERS

-  Quinoa salad, sweet potatoes, bell pepper, pumpkin seeds
-  Pesto pasta salad, bocconcini and dried tomatoes
-  Tomato platter, mozzarella, basil and olive oil
-  Greek salad, cucumber, feta, red onions, olives and vinaigrette
-  Potato salad, hard boiled eggs, pickles, tomatoes and mayonnaise
-  Mixed green salad with vinaigrette
-  Caesar salad, croutons, bacon and parmesan

MAIN COURSES





- Boeuf Bourguignon, Merlot demi-glace sauce, sauteed mushrooms
- Grain-fed chicken supreme, mustard sauce with tarragon
- Quebec veal casserole, miso and shitakes
- Basquaise chicken thighs, tomatoes and roasted bell peppers, black olives
- Seared salmon, basil Nantais butter and grilled lemons
- Roasted hake filet, herbed bruschetta and tapenade
-  Sauteed Asian tofu with vegetables
-  Dahl lentils, coconut milk and curry, fresh coriander
-  Spicy legume chili, corn and green onions
-  Pearled vegetable barley risotto and wild mushrooms

SIDES Vegan and gluten-free option available

- Roasted potatoes with herbs
- Sweet potato puree
- Jasmin rice
- Two color quinoa
- Mixed seasonal vegetables

DESSERT

Assorted homemade cookies and dessert from our pastry chef

 Vegetarian  Vegan  Vegan on request  Gluten-Free  Gluten-Free on request

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Dinner








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Dinner – MINIMUM 10 PERS.

Three course meal *Vegan and gluten-free option available*  




One starter, one main course and one dessert for the group | 75\$ per person
10\$ per person for a second choice for the main course

STARTERS

-  • Cauliflower soup, whipped curry cream and croutons
-  • Carrott and ginger cream, feta and orange zest
-  • Mixed green salad, caramelised pecans, pear and maple vinaigrette
-  • Beet carpaccio, fresh goat cheese, fennel, orange and sunflower seeds
-  • Sesame tuna tataki, avocado and yuzu puree, trout egg
- Green asparagus, confit tomatoes, lemon ricotta, parsley pesto
- Tonnato veal, tuna mayonnaise, onions and shimeji pickles, capers

*For an additional 4th service among the starters, 12\$ extra per person

MAIN COURSES






- Roasted salmon, quinoa, seasonal vegetables, basil bruschetta
- Atlantic cod, pearled barley pesto risotto, lemon beurre blanc
- Grain fed chicken supreme, creamy polenta, confit garlic, broccolini, sage sauce
- Braised Angus beef, gratin Dauphinois and carrots, red wine juice
- Duck confit Shepherd's pie, mushrooms, demi-glace sauce and buckthorn berry
-  • Mushrooms and vegetables pearled barley risotto, basil pesto and parmesan
-  • Dahl lentils and tofu, jasmine rice, yogurt, coriander, lime and naan bread
-  • Potato gnocchi, mushrooms, asparagus and parmesan

DESSERTS

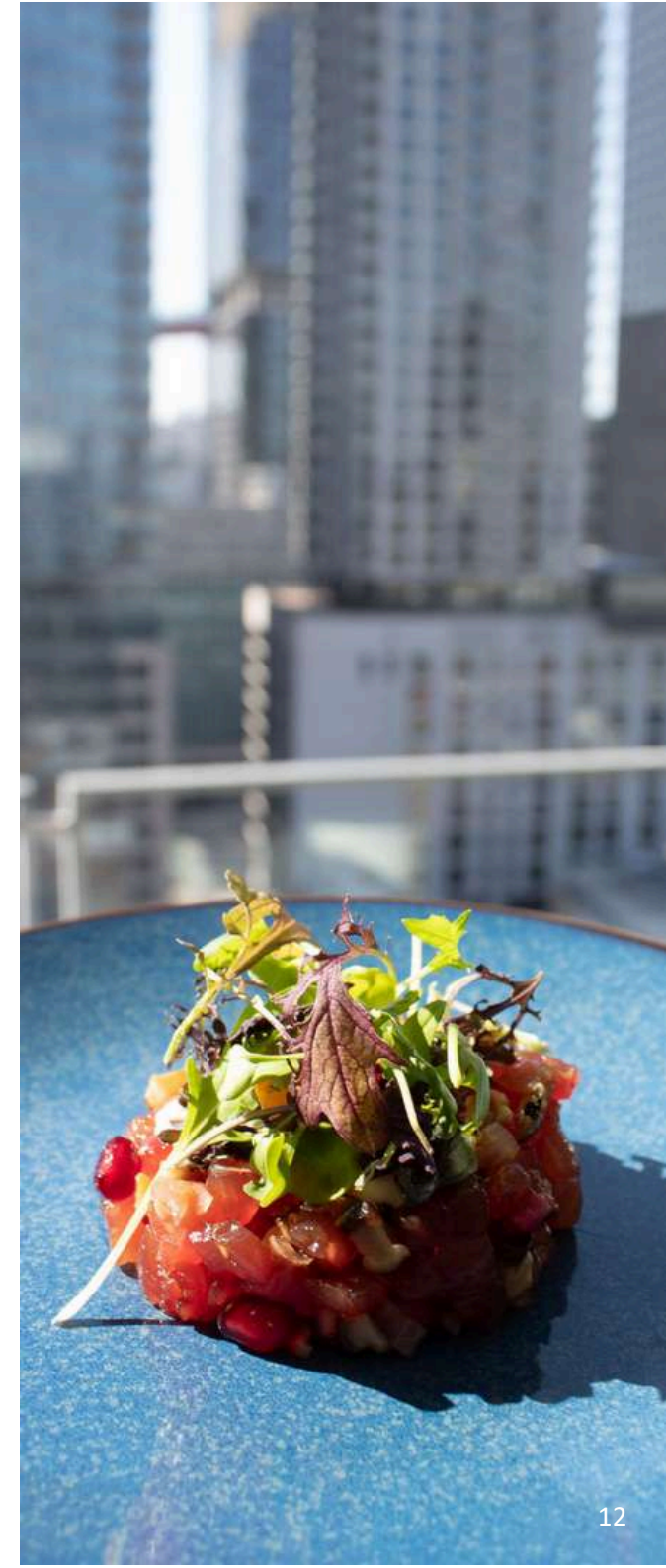
- Shortbread biscuit, lemon cream, vanilla meringue
- Dark chocolate ganache, buckwheat crumble and raspberries
- White chocolate Panna Cotta, pineapple vanilla/passion confit, coconut crumble
- Sticky toffee pudding, salted butter caramel, Bailey's ice cream

*To offer your group two main course options, you must provide the hotel with a list indicating guests, their table numbers, and their respective selections.

*Kid menu available, minimum 5 kids : 30\$ / pers

 Vegetarian  Vegan  Vegan on request  Gluten-Free  Gluten-Free on request

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For dinner – HOT BUFFET – MINIMUM 10 PERS.

2 Starters | 2 Main courses | 1 Side | Dessert | 75\$ /PERS

Our hot buffet includes soup, bread, coffee and tea.

STARTERS 2 CHOICES FOR THE GROUP *Vegan and gluten-free option available*

- Vitello Tonnato “veal”, capers, tuna creamy sauce and fresh herbs
- Matane shrimps salad, Boston lettuce, herbed yogurt dressing
- Sesame salmon tataki, vermicelli and vegetables, Miso dressing
- Beef tartare. chives, pickles, mustard, crouton
- Greek salad, libanese cucumber, feta, red onion and cherry tomatoes
- Quinoa salad, sweet potato, bell pepper, pumpkin seed



MAIN COURSES (2 CHOICES FOR THE GROUP) *Vegan and gluten-free option available*

- Roasted beef contre-filet, pepper sauce and mushrooms
- Cod with white wine sauce and basil
- Arctic char, white butter yuzu and grilled lemon
- Slow cooked lamb with Berbere spices and carrots
- Coq au vin, red wine sauce and smoked bacon
- Pearled barley risotto with mushrooms and parmesan
- Lentils Dahl and split peas, coriander, lime and Naan bread








SIDES (1 CHOICE FOR THE GROUP) *Vegan and gluten-free option available*

- Roasted potatoes with herbs
- Gratin Dauphinois
- Quinoa
- Safran rice
- Roasted seasonal vegetables

DESSERT

Assorted homemade cookies and dessert from our pastry chef









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Canapés selection – MIN. 12 CANAPÉS PER SELECTION







MEAT - 6\$ PER CANAPE

-  • Marinara sauce beef meatball, parmesan tulle
-  • Chicken dumpling, ponzu and radish
-  • Beef mini cheeseburger
-  • Classic beef tartare and crouton
-  • Koreen beef tataki, daikon radish
-  • Vitello tonnato, veal, caper and tuna mayo
-  • Portuguese chicken satay, Piri Piri sauce
-  • Phyllo pastry, duck à l'orange







FISH - 6\$ PER CANAPE





-  • Cod fish fritters, sriracha mayonnaise
-  • Tempura shrimps, hoisin sauce
-  • Arancini paella, shrimps, mussels, chorizo and safran
-  • Marinated octopus, hummus and herbed pesto
-  • Salmon tartare, avocado, mango and coriander
-  • Sesame red tuna tataki, mise mayonnaise, melon radish

VEGETARIAN - 5\$ PER CANAPE

-  • Parmesan arancini, dried tomatoes and arugula pesto
-  • Vegetarian curry samosa, yogurt and mint
-  • Falafels, hummus and tahini, sesame
-  • Andalou gazpacho, tomato, cucumber, bell peppers and red onions
-  • Bruschetta, sourdough croutons, parmesan
-  • Ratatouille tartelette, goat cheese and olive tapenade

DESSERT - 5\$ PER CANAPE

-  • Assorted macarons
-  • Brownie "Forêt Noire", vanilla cream and cherry
-  • Lemon cream verrine, crumble and meringue
-  • Doughnut hole and salted butter caramel
-  • Assorted truffles lollipops
-  • Seasonal fruit pavlova

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A row of polished silver chafing dishes is lined up on a buffet station. The dishes are arranged in a perspective view, receding into the background. The foreground dish is in sharp focus, showing its lid and legs. The background is softly blurred, showing more dishes and a person in the distance. The lighting is bright, creating strong reflections on the metal surfaces.

Stations

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Stations – MINIMUM 20 PERS.**

Vegan and gluten-free option available  

- | | |
|--|---|
|  Oyster sation *
Seasonal oysters, raspberry vinegar mignonette, tabasco, pomegranate granny apple and lime | 3 oysters 14\$ / PERS
6 oysters 26\$ / PERS. |
|  Sushi station
Selection of sushis, makis, nigiris served with soya sauce and wasabi | 3 sushis 16\$ / PERS
6 sushis 30\$ / PERS |
| Poutine station
Classic poutine, French fries, curd cheese, sauce
Pulled pork poutine | 23\$ / PERS.
26\$ / PERS |
|  Tacos station
Beef, pulled chicken, marinated tofu, served with salsa, red onions, lettuce, guacamole, sour cream, grated cheese, tortilla | 25\$ / PERS (3 tacos) |

*Chef entertainment mandatory - \$195 per station


**The quantity of food must be equivalent to the number of people on site for each station.

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Stations – MINIMUM 20 PERS.**

Vegan and gluten-free option available  

Green station

18\$ / PERS.

Choice of 3 salads:

-    • Pesto pasta salad with bocconcini
-   • Mixed green with vinaigrette
-   • Chicken and mint tabouleh
-   • Two colour quinoa and squash
-   • Potato salad, mayonnaise, hard boiled eggs, pickles
-   • Greek salad, tomatoes, cucumber, bell pepper, feta and olives
-   • Waldorf salad, apple, grapes, celery, nuts and mayo
-  • Moroccan carrot salad, lemon, olive oil, cumin
-  • Beet salad with apple and fresh goat cheese

Terroir station

26\$ / PERS

Quebec cheese platter with fruit jams
Charcuterie platter with condiments
Croutons and crackers






Sweet Station

18\$ / PERS

Assorted macarons
Assorted verrine desserts
Chocolate truffles
Assorted donuts

*Chef entertainment mandatory - \$195 per station

**The quantity of food must be equivalent to the number of people on site for each station.

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Drinks Menu

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Drinks Menu

Non-alcoholic drinks

Bottle of water, sparkling
water Juice and soft drinks

Glass

5\$

5\$

Classic

Vin rouge Meia Encosta Dao

12\$

Vin blanc Meia Encosta Dao

12\$

Villa Fita Azul, Mousseux, Portugal

12\$

Bières (Unibroue rousse, Carlsberg, Blanche de Chambly)

12\$

Vodka Kamouraska

12\$

Bombay Saphir

12\$

Rhum blanc Captain Morgan

12\$

Rhum brun Captain Morgan

12\$

Whisky Canadian Club 100% Rye

12\$

Tequila Cazadores Blanco

12\$

Tequila Cazadores Reposado

12\$

Dark 'N' Stormy cocktail

14\$

French 75 cocktail

14\$

Aperol Spritz

14\$



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Drinks menu

Premium

	Glass
Côte du Rhône Gabrielle Meffre Plan de dieu	16\$
Aligoté Les Fossiles Bourgogne chardonnay - France, 2020	16\$
Sélection variée de bières locales de microbrasserie	16\$
Vodka Cirka Terroir ou Grey Goose	16\$
Gin Cirka Sauvage ou Gin Ungava	16\$
Rhum brun Diplomatico ou Rhum blanc	16\$
Bourbon Woodford Reserve	16\$
Whisky Johnnie Walker Black Label	16\$
Tequila Silver Patron	16\$
Tequila Anejo Patron	16\$
Cognac Hennessy V.S.	16\$
Baileys the Original	16\$
Tia Maria	16\$
Grappa Poli	16\$
Crémant brut Grande Cuvée, Bourgogne, Mousseux	16\$
Tribaut Blanc de Chardonnay	22\$

*A minimum of 300.00\$ to the final invoice. is required for a cash bar.
Otherwise, the balance will be applied

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Option bar

CLASSIC OPEN BAR

1st hour	27\$ / pers.
2nd hour	22\$ / pers.
Extra hour	14\$ / h.

PREMIUM OPEN BAR

1st hour	37\$ / pers.
2nd hour	30\$ / pers.
Extra hour	16\$ / h.

ALCOHOL-FREE OPTION

Per consumption for non-alcoholic beverages	5\$ / u.
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MOCKTAIL OPEN BAR

1st hour	20\$ / pers.
2nd hour	16\$ / pers.
Extra hour	10\$ / h.

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À la carte wine list

WHITE WINES

	Bottle
Meia Encosta Dao, Portugal, 2022	45\$
Domaine Tariquet classic, Côte de Gascogne – 2022	47\$
Kir-Yianni Paranga, Macédoine – Grèce, 2022	49\$
B1, Les Bacchantes – Québec 2022	55\$
Aligoté Les Fossiles, Bourgogne chardonnay – France, 2020	57\$
Hugel Riesling – France, 2021	61\$
Firriato Le Sabbie dell’Etna, Sicile – Italie 2022	65\$
Domaine Tariquet Premières Grives, Côte de Gascogne liquoreux – 2022	70\$
Émotions minérales, Bourgogne chardonnay, France 2022	71\$
Sancerre Les Grandmontains, Sauvignon Blanc – France 2022	87\$
Domaine de l’Aigle <i>IP</i> , Languedoc chardonnay – France 2022	92\$
Chablis 1er cru La Grande Cuvée, Bourgogne chardonnay, France 2022	94\$



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ROSÉ WINES

Gris Blanc Languedoc - France 2022	49\$
RS1 Les Bacchantes - Québec 2022	55\$
Côte des Roses Languedoc - France 2022	60\$

ORANGE WINES

Genora, Languedoc - France 2022	61\$
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RED WINES

	Bottle
Meia Encosta Dao, Portugal 2022	45\$
Rocca delle Macie Sasyr, Toscane - Italie 2020	50\$
R1, Les Bacchantes - Québec 2021	53\$
Barbera d'Asti, Piémont, Italie 2021	56\$
Parallèle 45, Côtes du Rhône - France 2020	58\$
Gabriel Meffre Plan de Dieu, Côte du Rhône - France 2022	64\$
Saint-Chinian, Languedoc - France 2021	66\$
Brouilly « Sous les Balloquets », Beaujolais - France 2021	78\$
Contino Reserva, Rioja - Espagne 2019	89\$
Chorey-les-Beaunes « les Beaumonts », pinot noir - France 2020	110\$



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BUBBLES | CHAMPAGNES

	Bottle
Fita Azul, Mousseux, Portugal	45\$
Crémant brut Grande Cuvée	65\$
Tribaut Blanc de Chardonnay, Champagne, France	98\$
Nicolas Feuillate, Champagne, France	140\$
Tattinger Réserve Brut, Champagne, France	150\$
Moet & Chandon, Champagne, France	165\$
Pommery Royal, Champagne, France	175\$
Veuve Cliquot, Champagne, France	180\$
Laurent Perrier Rosé, Champagne, France	240\$

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